

ARMANI

Hotel Dubai

ARMANI / DELI

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CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our menu:

Nuts (N)	Celery (C)
Seafood including Fish, Crustacean and Mollusc (S)	Mustard (M)
Egg (E)	Sulphur dioxide & Sulphites, (SP)
Dairy (D)	Soybean (SB)
Gluten (G)	Sesame seed (SS)
	Lupine (L)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognized eco-labels.

Additionally, tea and coffee served across the property is fair trade.

Should you wish to make an environmentally conscious choice while dining, select from any of our sustainable dishes made with local ingredients,

demarcated with a leaf icon for easy identification. 


Further information is available upon request.

نصائح للضيف


إذا كانت لديك أية مخاوف تتعلق بالحساسية، أو الحساسية المفرطة من الأطعمة، يُرجى التحدّث إلى أحد أفراد الفريق. ندرج المواد المسبّبة للحساسية التالية في قائمة طعامنا:

مكسّرات (م)	كرفس (كر)
مأكولات بحرية بما في ذلك الأسماك	خردل (خ)
والقشريات والرخويّات (م.ب)	ثاني أكسيد الكبريت والكبريتات (ث.أ.ك)
بيض (ب)	فول الصويا (ف.ص)
ألبان (أ)	بذور السمسم (ب.س)
غلوتين (غ)	ترمس (ت)

نودّ إبلاغك أن تناول المنتجات الحيوانية والمأكولات البحرية ومنتجات البيض والدواجن النيئة أو غير المطهّوة جيداً قد يزيد من فرص إصابتك بالأمراض المنقولة عن طريق الأطعمة. ونظراً لخطرها المتزايد على الصّحة، فإننا ننصح بشدّة بضرورة تجنّب النساء الحوامل والرّضّع والأطفال دون سن 15 عاماً والأشخاص الذين يعانون من حالات صحية خاصة تناول المنتجات الحيوانية النيئة أو غير المطهّوة جيداً. تماشياً مع التزامه بالاستدامة، يشتري فندق أرمانى دبي اللحوم والمأكولات البحرية من الموردين ذوي العلامات الإيكولوجية المعتمدة. بالإضافة إلى ذلك، يُقدّم الشاي والقهوة في جميع أنحاء الفندق وفقاً للتجارة العادلة.

إذا كنت ترغب في اتّخاذ خيار صديق للبيئة في أثناء تناول الطعام، فاختر من بين أيّ من أطباقنا المستدامة المعدّة من المكوّنات المحلية والتي يتمّ تمييزها بعلامة ورقة الشجر لسهولة التعرّف عليها.  تتوفّر معلومات إضافية عند الطلب.


ANTIPASTI

VITELLO TONNATO E FIORI DI CAPPERO (E, M, S, SP)	80
Mr. Armani's favourite classic Italian dish Roasted veal loin, tuna sauce, capers, quail eggs	
BURRATA PUGLIESE (V, D, G, N)	105
Apulian burrata, cherry tomato, pesto genovese, basil oil	
CARPACCIO DI FASSONA, PECORINO TOSCANO E TARTUFO NERO (D, G, N)	125
Italian fassona beef carpaccio, baby spinach, pecorino toscano fondue, hazelnut Piedmont PGI, black truffle	
FRITTO MISTO (G, D, E, M, S, SB)	95
Anchovies, calamari, shrimp, charred lemon mayo	
POLPO GRIGLIATO (S, D) 	110
Grilled octopus, agria potato, green beans, semi-dried tomato	
TARTARE DI RICCIOLA, BERGAMOTTO (S, C, M)	110
Yellowtail tartare, bergamot, celery, dill	

DA CONDIVIDERE

SELEZIONE DI AFFETTATI MISTI ITALIANI (PORK, SP)	180
Selection of Italian cold cuts from our Pork Room	
SELEZIONE DI FORMAGGI MISTI (D, G, N, V, C)	160
Selection of Italian cheese, acacia honey, walnuts, sourdough bread	
SELEZIONE DI CRUDI DAL MARE (S)	280
Selection of raw seafood Gillardeau oysters, red prawns, scallops, cured salmon, tuna, yellowtail	
ANTIPASTI ITALIANI (S, D, SP)	90
Selection of four Italian antipasti: olives, Parmigiano Reggiano, stuffed pepper, artichokes of your choice	
SELEZIONE DI AFFETTATI MISTI ITALIANI HALAL (SP)	180
Selection of Italian cold cuts (Halal)	

INSALATE

INSALATA DI FINOCCHI (D, V, M, SP)	70
Fennel salad, Balsamic citrus dressing, orange segments, Parmigiano Reggiano, taggiasca olive	
INSALATA DI RUCOLA (VG, N, M)	70
Rocket leaves, toasted walnut, pear, amalfi lemon dressing	
PANZANELLA (VG, G, C) 	70
Tomatoes, cucumbers, celery, basil oil, marinated shallots, herb croutons	

ZUPPE

MINISTRONE DI VEDURE (V, D, N, C)	70
Zucchini, leek, celery, potato, tomato, onion, romanesco broccoli, green pea, basil pesto	
ZUPPA AI FUNGHI PORCINI (D, N, V, G)	80
Porcini soup, roasted mushrooms, pecorino fondue, roasted Piedmont hazelnut PGI	
ZUPPA DEL GIORNO	70
Soup of the day	

PIZZE

PIZZA ARMANI (G, D)	135
Truffle paste, mozzarella fior di latte, burrata, rocket leaves, beef bresaola, fresh truffle	
PIZZA MARGHERITA (V, G, D)	85
Tomato sauce, mozzarella fior di latte, basil	
PIZZA MARINARA (V, G)	80
Tomato sauce, garlic, oregano	
PIZZA CALABRESE (G, D)	105
Tomato sauce, mozzarella fior di latte, scamorza cheese, spicy beef salami, fresh parsley	
PIZZA PROSCIUTTO SAN DANIELE (PORK, G, D)	135
Mozzarella fior di latte, stracciatella, datterino tomatoes, basil, sun-dried tomatoes, San Daniele ham	

RISOTTI


RISOTTO ARMANI MILANO (D, V, C)	110
Mr. Armani's favourite classic risotto dish Acquerello rice, saffron	
RISOTTO AL GAMBERO ROSSO DI MAZARA (D, S, C)	170
Acquerello rice, red mazara prawns	
RISOTTO AI FUNGHI E TARTUFO (D, V, G, C)	120
Acquerello rice, wild mushrooms, Parmigiano Reggiano fondue, black truffle	

GRATIN

LASAGNA (G, E, D, C)	120
Lasagna pasta, beef ragout, Parmigiano Reggiano, tomato	
PARMIGIANA (G, D, V)	110
Eggplant, tomato sauce, mozzarella cheese, Parmigiano Reggiano, basil oil	


PASTA

SPAGHETTI AL POMODORO (VG, G)	90
Mr. Armani's favourite pasta dish Piennolo cherry tomato and basil	
PENNE ALL' ARRABBIATA (VG, G)	90
Penne pasta, tomato sauce, red chili, garlic, fresh parsley	
SPAGHETTI ALLE VONGOLE E BOTTARGA (G, S)	150
Spaghettoni quadrato pasta, clams and Sardinian mullet roe	
TAGLIOLINI ALL' ASTICE (G, E, S)	180
Homemade tagliolini, Canadian lobster, datterino tomato sauce	
LINGUINE AL CAVIALE (G, D, S)	250
Linguine pasta, caviar, Amalfi lemon sauce, dill	
PACCHERI AL RAGU BOLOGNESE (G, D, C)	120
Paccheri pasta, beef bolognese ragout, rosemary	
AGNOLOTTI DI BRASATO DI MANZO (G, E, D, N, C)	120
Agnolotti pasta, slow-cooked beef ribs, burrata cream, orange zest, thyme leaf, black truffle	
TORTELLI PIZZOCCHERI (G, E, D, V, C)	120
Buckwheat tortelli, savoy cabbage, potato, casera cheese fondue, sage leaves	
RAVIOLI RICOTTA E SPINACI (G, E, D, V, C)	110
Ravioli pasta, ricotta cheese, spinach leaves, marjoram leaf	
RIGATONI ALLA CARBONARA (PORK, G, E, D, C)	130
Rigatoni pasta, egg yolk, cream, pork bacon	
SPAGHETTI CACIO E PEPE (G, D, V)	110
Spaghetti pasta, Pecorino Romano PDO, black pepper	

Vegetarian (V) Vegan (VG) Sustainable / Locally sourced 
Nuts (N) Dairy (D) Gluten (G) Seafood (S)

We should be delighted to assist you with detailed allergen information regarding all dishes and beverages on our menus.
All prices are in AED Dirhams inclusive of 7% Municipality Fees, 10% Service Charge and 5% Value Added Tax.

FISH

BRANZINO ALLA GRIGLIA (S, D) 	180
Grilled seabass, spinach, purple potatoes, bergamot and marjoram sauce	
CAPELANTE GRATINATE (S, D, G)	200
Seared scallops, fennel cream, king oyster mushroom, dill crumble	
SOGLIOLA ALLA MUGNAIA (S, G, D)	500
Dover sole for two, lemon butter sauce, sautéed green vegetables	
SALMONE CAVOLFIORE E ASPARAGI (S, D)	180
Grilled salmon, lime zest, cauliflower, roasted asparagus	
PESCATO DEL GIORNO	(Market price)
Catch of the day	

MEAT

TAGLIATA DI MANZO (D, SP)	250
Black angus beef striploin, datterino tomato, rocket leaves, Parmigiano Reggiano shaving, veal jus	
COSTOLETTA DI VITELLO ALLA MILANESE (G, D, E, SB)	280
Authentic Milanese style veal chops, roasted potato	
PETTO DI POLLO ALLA GRIGLIA AL TIMO (D, C)	170
Herb marinated corn-fed chicken breast, grilled vegetables, carrot purée, chicken jus	
STINCO DI AGNELLO BRASATO CON PURE DI PATATE E FUNGHI (G, D, C)	220
Braised lamb shank, mashed potatoes, sautéed mushrooms	
CARNE DEL GIORNO	(Market price)
Meat of the day	

CONTORNI

PATATE ARROSTO (VG)	50
Roasted potato, rosemary and dried oregano	
PURE DI PATATE AL TARTUFO (D)	55
Mashed potato and black truffle	
ASPARAGI GRIGLIATI (VG)	50
Grilled green asparagus	
BROCCOLI SALTATI (VG)	50
Sautéed broccoli, garlic and chili	
INSALATA VERDE (VG)	40
Rocket leaves, green cherry tomato, celery	
PATATE FRITTE (VG, SB, G)	40
French fries	

DOLCI

ARMANI TIRAMISU (D, E, G)	70
Mascarpone cheese mousse, espresso coffee, ladyfinger, chocolate crumble	
FIRENZE DUBAI CHOUX (D, N, G, E)	30
Choux, sesame mousse, praline feuilletine, vanilla chantilly	
AMALFI LEMON TARTLET (D, N, G, E)	30
Orange marmalade, lemon cremoso, Italian meringue	
EXOTICA (D, E)	30
Coconut mousse, exotic marmalade, mango chantilly, exotic fruits	
FRAGOLA (D, N, G, E)	30
Almond joconde biscuit, raspberry mousse, strawberry jelly	
DUO CIOCCOLATO MOUSSE (D, N, E)	30
Sacher sponge, dark and white chocolate mousse, vanilla chantilly	
CIOCCOLATO BIANCO CHEESECAKE (D, N, G, E)	30
Baked cheesecake, white chocolate cremoso, golden pearls	
TIRAMISU ESPRESSO (D, G, E)	30
Mascarpone mousse, espresso flavoured lady finger	
DULCE (D, G, E, N)	30
Dulce mousse, caramelized banana, milk chantilly, cocoa crumble	
VANILLA PANNA COTTA (D)	30
Raspberry jelly, vanilla panna cotta, forest berries	
VITRINE SELECTION	
3 PIECES	85
6 PIECES	149
9 PIECES	199
SEASONAL FRUIT PLATTER (V)	75
HOMEMADE ICE CREAM (D, E, N) AND SORBET SELECTION	
PER SCOOP	25

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